



CRASTO WHITE 2010

Grape Variety

Gouveio, Roupeiro and Rabigato

Age of vines

> 20 years

Vineyards

Terraces and vertical vines

Soil Terroir and Vineyard exposure

Schist / East - South

Appellation

Douro

Year

2010

VINIFICATION TECHNIQUES:

Careful selection of the best grapes. Hand picked in small plastic craters (25 Kg). 100% destemmed, and lightly pressed, followed by a period of 48 hours, in a stainless steel tank at 8° C of temperature. The juice is raked and the alcoholic fermentation (45 days) takes place in a temperature controlled (15°C) stainless steel vat. Stabilisation Light Filtering

Alcohol, vol %

12,0%

Ageing

Stainless steel vats

Bottling

February of 2011. 54.784 bottles (0, 75 Litres)

Winemakers

Dominic Morris and Manuel Lobo

Analysis

Total Acidity: 4,95 gr/L • pH: 3,34 • Res. Sugar: 3.3 gr/l

Tasting:

Colour: Vibrant citric colour

Aroma: Great freshness of vibrant aromas of tropical and citric fruit. Deep and Complex

Palate: Fresh approach, developing to a richly flavoured rounded palate, with great mineral sensations, tropical fruits and vibrant acidity. Finishing with a perfect balance, fresh and persistent.

For more information, please contact: crasto@quintadocrasto.pt

